

## RISOTTO SEA AND HILL



### **Ingredients (serves 4 people):**

200 g of arborio rice

200 g shrimp without shell and without head and intestine removed from the back

100 g dried porcini mushrooms

100 g fresh Portobello Mushrooms

2 tbsp grated Parmesan cheese

2 tbsp chilled unsalted butter

100 ml dry white wine

Olive oil to taste

1 saffron to taste dissolved in water

1 chopped onion

2 cloves garlic, minced

Fresh basil leaves to taste

Finely chopped parsley to taste  
20 ml of brandy or rum or whiskey  
Salt to taste  
Black pepper to taste  
Grated Parmesan Cheese

**Preparation:**

1. Place the sliced dried mushrooms to hydrate in 500 ml of warm water for 1 hour. Reserve the water.
2. Season the shrimps with salt and pepper. Reserve.
3. Wipe fresh mushrooms with damp cloth and slice. Reserve.
4. In a fry pan heat a drizzle of olive oil and fry the prawns gradually. Add brandy and buckle. Reserve.
5. Heat the liquid of the rehydrated mushrooms.
6. Heat a drizzle of olive oil in a pan and fry the onion until transparent and the garlic without letting it burn.
7. Put the rice and fry.
8. Put the wine and let it deglaze until it evaporates.
9. Place two to three shells of mushroom liquid.
10. Add the rehydrated dried mushrooms.
11. Stir until liquid evaporates and add more to cook.
12. Halfway through cooking add the fresh mushrooms.
13. Add the saffron.
14. When the rice is almost al dente return the prawns.
15. Add more rehydration fluid for dried mushrooms.
16. When the rice is al dente turn off the heat and add the butter and Parmesan cheese and stir vigorously.
17. Add parsley and basil leaves and stir to add flavors.
18. Let stand for five minutes on a platter.
19. Serve with freshly grated Parmesan cheese.
20. For an Italian person it is unthinkable to serve any seafood dish accompanied by Parmesan or other grated cheese, but it is up to you whether or not to use Parmesan cheese.